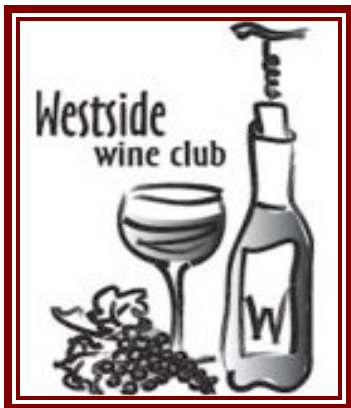


# West Side Wine Club

## April 2010



### Scheduled Meetings

**January 8, 2010**  
Holiday Party/Awards Gala

**January 20, 2010**  
Plan for the year

**February 17, 2010**  
Bordeaux tasting

**March 17 2010**  
Flaws & Faults & barrel samples, Trudy Kramer

**April 21, 2010**  
Speaker; Karl Dinger,  
Terra Vina Winery

**April 24<sup>th</sup> 2010**  
SakéOne tour

**May**  
Winery Tours

**May 19, 2010**  
Speaker; Devin Stinger,  
Adamant Cellars

**June 16, 2010**  
Fruit Wine/Mead

**July 18<sup>th</sup>, 2010**  
Annual Picnic at Oak Knoll

**August 18, 2010**  
Other Whites Tasting

**September 15, 2010**  
Other Reds Tasting

**October 20, 2010**  
Pinot Noir tasting

**November 17, 2010**  
Pinot Gris/Viognier Tasting

**December 22, 2010**  
Elections /Crush Talk

**Next Meeting:** **Wednesday April 21, 2010 at 7 - 9 p.m.**  
**Place:** Oak Knoll Winery  
**Subject:** Speaker: Karl Dinger of Terra Vina Winery  
**Snacks:** Phil Bard, Thanks.  
**Website:** <http://www.westsidewineclub.com/>  
**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

Come visit with Karl Dinger of Terra Vina Winery and fellow winemakers. You may pick up a few tips to improve your winemaking. Bring a sample of your favorite wine to share.

A few reminders:

- 1.) Please bring a glass to taste from.
- 2.) For all our protection, all members must sign a waiver every year. You can also pay 2010 dues at this time.
- 3.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

Note: Waiver and score sheets can be obtained from our web site (above) under "Current News".

### March Meeting Minutes

Jon thanked Trudy Kramer for giving her time to attend tonight's meeting and passing on some of her wisdom regarding wine flaws and faults. Jon said he received an e-mail from Sammy. He is still in India because of a family emergency and should be back here by late March.

Grape buys: Orders and down payment is now being taken for Chandler Reach grapes. The guy in charge is Bill Spiller. He can be reached at [nrac@msn.com](mailto:nrac@msn.com) for more information. Grape buy opportunities will be placed on the website and e-mailed to members as they become available.

Craig Bush would like to get the ball rolling regarding interest in purchasing an acre of Pinot Noir from Lemelson Vineyards (10 year old vines). If you are interested in participating in this buy, a meeting with Craig and Anthony King is scheduled at the winery to go over particulars. This meeting is at Lemelson Winery at 3:00 PM on Friday, April 2<sup>nd</sup>. Future member winery tours are not yet set (except for SakeOne, see page 3). They will be posted in the newsletter, on our website and e-mail when finalized.

Trudy Kramer discussed flaws we should be able to identify in our wines most of which are detectable in the aroma. In general, anything "stinky" that doesn't smell like wine is a cause for concern. Sherry like aroma (oxidation); sulfur smell (excess sulfite or low initial fermentation nutrients); volatile acids (nutrients below 10 brix, nail polish or petroleum smell). Brettanomyces, there are about 75 yeast organism species known which range in aroma from coffee to dirty socks to horse blanket to smoke. "Brett" is sensitive to sulfite so keeping the proper level should prevent it.

Yeast nutrient feeding was discussed and appears to be a complicated issue. The "Scott Labs" Fermentation Handbook is a good reference.

Some general tips from Trudy: It is best to adjust acid levels as early as possible, preferably in the pre-fermentation stage. Use low nitrogen need yeasts for best results. If possible, measure the available nitrogen level of the grapes to determine the nitrogen needs during fermentation. Don't feed the yeast with nutrients below 10 brix.

Four "flawed" wines from members were tasted.

Chardonnay - Oxidized, sherry aroma, dark color. Possibly salvaged by fining with PVPP (polyvinylpyrrolidone) to reduce color and oxidized smell. If interested, there is a data sheet on PVPP at <http://www.vinquiry.com/pdf/PVPP2005.pdf>.

Pinot Noir - Chemical, petroleum, nail polish. Sulphite management, keeping topped off?

Cabernet Sauvignon - A little VA

Pinot Noir - Sulfur smell, rubber hose.

A flaw aroma kit was on hand so members could sample what these defects smell like.

In the absence of the secretary, Mindy Bush has offered to take minutes at the April meeting. Thanks.

## Wine Related On the Web

For a complete library of winemaking calculators try: [winadds.com](http://winadds.com)

If you're interested in how the battle is going to ease restrictions on wine direct shipping go to "Free The Grapes" at:

<http://www.freethegrapes.org/>



Check out information from the Oregon Wine Board at:

<http://www.oregonwine.org/Home/>

## Some Entertainment

### The "Wine Flu"

#### Symptoms Include:

1. Headache
2. Nausea
3. Body aches
4. Sore eyes, etc

#### Treatment:

1. A cup of tea
2. A bit of a lie down
3. Rent a DVD
4. Advil
5. A McDonald's Happy Meal has been known to work as well

#### Please Note:

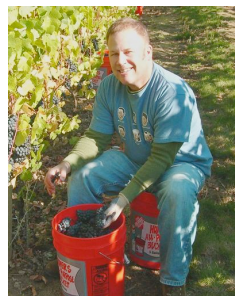
- If you find you are complaining a lot, it may be that it has mutated into "White Flu".
- This is particularly common in men and can quickly spread to their partners where the symptoms are detected as a serious case of eye-rolling.

*"[Drink]: it provokes the desire, but it takes away the performance."* Porter in *Macbeth* Act II Scene III

"During one of my treks through Afghanistan, we lost our corkscrew. We were compelled to live on food and water for several days .*W.C.Fields*) in *My Little Chickadee*

*"Remember gentlemen, it's not just France we are fighting for, it's Champagne!"* *Winston S. Churchill, 1918*

## President's Musings



President's Musings: Back to Spring...

The warm spring weather is gone now. You would hardly know that spring is here, as winter seems to have come back with a roar. But increasing light is a dead giveaway that longer and warmer days are just around the corner. But for the vineyards, this spring rain is very important. Most pinot producers in the valley dry farm. While the farmers in eastern Washington and Oregon need the snowmelt to irrigate.

Weather-wise, we have been very lucky for last two years for both pinot and the "big reds". The Pinot harvest for the last two seasons has been very good. Questionable summer weather yielded to dry harvest. For big reds, there have been no killing freezes in eastern Washington and Oregon in the winter and no really poor weather to speak of during harvest. It would seem unimaginable that we would get 2 outstanding years back to back. Trying to guess how the next season will turn out is anyone's game. Each new season brings new challenges and new wines that reflect the unique qualities of terroir, and the uneven qualities of our experience.

Every year, crush seems to sneak up on me. But now that I have a house and more control, I am already started to clean out my garage in preparation for my "winery". I need an area to make wine that is heavily insulated so that I can cool and heat the space with a minimal amount of energy. In another couple of months, the daytime temperature will rise and without a proper place for my wine, it will go bad. Designing a space to make and store wine is not easy. It has to be the perfect temperature. It also cost money. But when you already put so much work and money into your wine, it seems like a small cost to insure higher quality. At the end of the day, the hard work and money seem worth it, when you are around a table with friends and family with a nice homemade wine.

We are also heading into what has become our "season" of tours. Personally I can't think of a better way to spend some "wine-time", than with friends from The Westside Winemaking Club. These tours help us learn about vineyards, the "heart of terroir". In addition, we gather information and techniques from these professionals that enhance our skills as winemakers. We have a great tour planned at Sake One this month where we will be learning about a unique wine with a long history. In June we have a tour of Belle Pente: Great white wines and fine pinot await. As the month continues we will be adding more tours to benefit our members. These are great opportunities to learn and share some ideas and wines with friends. And as the year gets warmer, I can think of no great excuse not to travel around Oregon wine country.

Enjoy the April showers,

Jon Kahrs  
President, WSWC



## "Why are my hands stained after pressing?"

Ever wonder why your hands are so cracked and stained after pressing your red grapes?

For about two months each year, a winemaker wears a badge of his profession that is hard to miss. The cause is two-fold, and even has a little interesting chemistry associated with it. The first part, which is felt as much as seen, is caused by the tannins in wine. The name tannin comes from the well-known ability of these substances to 'tan' leather, and they do it by reacting with the proteins in the hide (the same reaction that removes tannins from wine during egg-white fining) to cause a mechanical strengthening of the structure called 'cross-linking.' When your hands are immersed in grapes and wine many times a day, the same reaction occurs on your skin, concentrating on the surface layers of dead cells known as the "stratum corneum". The result is a hardening and coarsening of the skin, and after a week or two, the surfaces become rough, dry and cracked.

The second part is caused by pigments in grapes (especially petite sirah) that can cause intense purple stains on the skin. This effect wears off rather quickly. But if you combine the grape pigments with iron (from hydraulic control levers, ratchet handles, pitchforks or the many other elegant implements of crush), the stain from the interaction of iron with the phenolic pigments is much more tenacious, and deposits primarily on the dead and cross-linked skin that the tannins have already attacked. This black, rather than purple, stain stays around for many days until the skin gradually wears away. What does a winemaker do if he has to appear in polite society where blackened hands would be a *faux pas*? A solution of citric acid (or fresh lemon juice) will remove a good deal of it by forming a stronger complex with the iron, but will reveal in excruciating detail the location of all the cuts, cracks and splits that don't heal up after harvest. It requires a real value judgment, to determine if your cousin's wedding is really worth the pain involved in making yourself temporarily acceptable to polite society. Some insist that the only time it really bothers them is towards the end of crush, when they can no longer twist the cap off a beer bottle.

**Mark Your Calendar:** The tour and tasting at "SakéOne" has been set for Saturday, April 24<sup>th</sup> starting at 1:00 PM in Forest Grove. Please e-mail Mike Smolak at [SmolakM@DimensionResources.com](mailto:SmolakM@DimensionResources.com) or phone at 503-445-2626 with your RSVP.

SakéOne: 820 Elm Street. Forest Grove, OR 97116 <http://www.sakeone.com>

**Mark Your Calendar:** The WSWC annual club picnic will be held July 18<sup>th</sup> at Oak Knoll starting at 1:00 PM. More information will follow later about time, food and Washington County Fair entries.

# West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** [jekahrs@aol.com](mailto:jekahrs@aol.com)

- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up and run meetings

Treasurer: **Bill Spiller** [nrac@msn.com](mailto:nrac@msn.com)

- Collect dues and fees, update membership list with secretary
- Pay bills

Secretary: **Ken and Barb Stinger** [kbstinger@verizon.net](mailto:kbstinger@verizon.net)

- Communicate regularly about club activities and issues
- Monthly newsletter on first Wednesday
- Prepare meeting agenda
- Keep updated list of members, nametags and other data
- Club message board invitations

Chairperson of Education: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

- Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** [SmolakM@DimensionResources.com](mailto:SmolakM@DimensionResources.com)

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)
- Winery Tour 1
- Winery Tour 2

Web Content Editor: **Rick Kipper** [kips@lycos.com](mailto:kips@lycos.com), [rckipper@bpa.gov](mailto:rckipper@bpa.gov)

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** [murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)

The chairperson makes the arrangements to purchase, collect, and distribute.

- Chandler Reach Vineyard –**OPEN**
- Del Rio Vineyard – **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf** [mowtnwmn@mac.com](mailto:mowtnwmn@mac.com)

- Work with Washington County Fair staff
- Encourage club participation in County Fair
- President will be the contact for the Oregon State Fair.

Chairs for Social Events: **Barbara Stinger and Sammy Nachimuthu**

- Awards Gala/Holiday Party